

President's Message



Go to our web site
to enter your wine
in our
competition.
Deadline to enter
is November 11.
Cellarmastersla.org

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The year is winding down, but the club is as busy as ever. We have the sensory clinic on Sunday, November the 6th (RSVP now), getting logistics together for the competition and the 43rd Annual US Amateur Wine Competition itself on Saturday, November the 19th.

Everyone should attend the planning party this month on Thursday, November 10th at my home. Even if you have never come before, please come. The meeting will be mostly about the final touches of the competition, and the end of the year party, and next year's officers-come and be a part of it. Maybe there is something you want to know more about and you can bring that up, or maybe you will be inspired to volunteer to be a part of it all.

Speaking of being a part of it- we need nominations for board members. If you would like to step up please email me and let me know. We will vote on it at the next planning party. You can throw your name in the hat for: President, Vice President, Treasurer, Membership, Newsletter Editor, Webmaster, and Secretary.

This month's meeting should be a doozy. Wes Hagen will be our guest speaker. WES HAGEN IS THE WINEMAKER AND BRAND AMBASSADOR FOR J. WILKES WINES IN THE SANTA MARIA VALLEY, CALIFORNIA. IN 2013, MICHAEL CERVIN (WALL STREET JOURNAL, DECANTER) RATED WES AS ONE OF THE 100 MOST INFLUENTIAL WINEMAKERS IN THE UNITED STATES (#68). Will he talk about vineyard management, winemaking, or a bit of both? You will just have to be there to find out.

Cheers, Matt





Calendar of Events and Meetings

Events	Details	Date
Monthly Meeting	<p>Guest Speaker, Wes Hagen of J. Wilkes Wines:</p> <p>"Never heard of Wes Hagen? Have you heard of Clos Pepe in the Santa Rita Hills? Did you hear about the AVA applications for the Santa Rita Hills, Ballard Canyon, Happy Canyon and the soon to be approved (hopefully) Los Alamos AVA?</p> <p>That's Wes Hagen in a nutshell. Winemaker for J. Wilkes Wine Co out of Santa Maria using fruit from Bien Nacido (you've heard of them I hope), speaker at many conferences and panels involving wine and wine's place at the table.</p> <p>Back, way back in 2006, President Andy Coradeschi brought him to a meeting to pour and talk about Clos Pepe wines.</p> <p>Ten years later, Wes will return to lead us through the Chardonnay and Pinot Noir but also introduce us to Pinot Blanc and hopefully talk about the future Cabs and Zins we may be hearing about in the next few vintages."</p> <p>Potluck Theme. Thanksgiving Foods</p> <p>Location: Wine, Beer and Cheese Shop in Woodland Hills</p>	<p>November 3</p> <p>6:30 pm setup and meet & greet. 7 pm Potluck</p>
Sensory Clinic	<p>Sensory Clinic is to prepare judges for the upcoming competition. Learn all the sensory profiles and what all the different odors and taste you encounter during the judging process are and what they mean. Is this a good thing or a fault in the wine you are Judging? Tools are provided and you are taught how to describe the wine you are tasting for the judging sheet. Excellent class even if you are not judging. Email Matt Lester at Lestmj2@hotmail.com to sign up. Once you have signed up he will send you the address. It will be at his home.</p>	<p>November 6</p> <p>10 am to 2 pm</p> <p>Lunch at noon. (provided)</p>
Planning Meeting	<p>Please attend, all members are welcome. Bring a side dish and bottle of wine to share. Looking for volunteers for board positions. Please read president's message. Venue is Matt Lester's home. 21048 Chase St., Canoga Park, CA</p>	<p>November 10</p> <p>7 pm</p>
Cellarmasters of Los Angeles Wine Competition	<p>SAVE THE DATE: Wine competition is coming on November 19th. Wines will be accepted for competition starting Oct. 1 through November 10th. We still need stewards and judges. Contact Jean Moore at moorepjk@aol.com if you are interested in being a steward. Contact Dave Lustig at davel256@aol.com for judging. Judging Clinic above and Sensory training is highly encouraged if you want to judge.</p>	<p>November 19th</p> <p>All day!</p> <p>Custom Crush 300 S. Lewis Rd. Camarillo, CA 93012</p>

Planning Meeting Minutes, October 13, 2016



Location: The Coradeschi's Home

Time of Planning Party: 7pm

Club Business Discussion began at approximately

8:30pm and ended at approximately 9:30pm

In attendance:

Andy, Caroline, Dan, Jon, Juanita, Kris, Mimi, Tom, DeeDee, Bruce, Nancy, Dave, Mike H., Gregg S., Mark, Julie, Jeff and Suzy

In order discussed:

Treasury

- \$6,000

Competition

- A lot of entrants for competition are coming through PayPal

- Send flyer to the shop (Matt)

- Need more judges (contact Dave Lustig)

- Judging Clinic on October 23 at the shop 10-3

- Sensory Clinic on Nov. 6 at Matt & Elissa's 10-2

- Competition on Nov. 19 Custom Crush

- Jon, Mike H., Jeff and Julie available to help set up on Nov. 18 for competition

- The Swanks to have the After-Party

- Confirm all competition roles at the November Planning Party

November Planning Party

- At Matt & Elissa's house
Holiday Party

- Dec. 3

- Contact Jennifer regarding a new band option / Suzy to send a new band contact

November Newsletter

- Deadline for articles/photos is October 20, 2016 to Juanita

November 3 Cellarmasters Meeting

- Speaker will be Wes
- Bruce will bring another role of tablecloth plastic and forks to the shop

December Test Clinic

- There will be a testing clinic rather than a meeting in December

Next Year's Officers

- Need volunteers for president for next year

Sensory Clinic on Nov. 6 see Calendar for details.

Stewards Needed

Our annual wine judging competition is Nov. 19th.
Stewards are needed to pour the wine for the judges.

Its a lot of fun and you even get to taste!

Please call Jean Moore 805 498-3377 or

e-mail me at Moorepjk@aol.com



**SATURDAY,
NOVEMBER 19, 2016**

**43RD ANNUAL U.S.
AMATEUR
WINEMAKING
COMPETITION**

CELLARM**STERS**
of Los Angeles

Competition Date:
Saturday,
November 19, 2016

Entry Dates:
October 1 to
November 11

Entry deadline:
November 11

For more information,
email:
lestmj2@hotmail.com

www.cellarmastersLA.org

CELLARMASTERS LA
www.cellarmastersLA.org



Cellarbration on December 3rd, Save the Date!

Saturday, December 3 at 5 pm

Cost: \$25 per person

**Live Band, Raffles, Wine Exchange*,
Dancing and lots of fun!**

Bring a log to put on the fire!

Bring a bottle of wine to drink and another to share.

Meat provided, bring a dish to share:

**If your birthday is: Jan - June: DESSERT , July and Sept: APPETIZER
Oct - Dec: SIDE DISH**

RSVP, Paypal online on our web site
or send a check made out to Cellarmasters to
11110 Zelzah Ave, Granada Hills, CA 91344

**Topanga Community Club
1440 Topanga Canyon Blvd. Topanga, CA**

* Bring a gift wrapped bottle of wine and participate
in the blind wine exchange.

Paypal is not
enabled yet
for the party,
but will send
a blast out
when it is.



In Remembrance—Celebrate Don!



Two time Cellarmasters President.

Donald Coleman Harris

October 28, 1934 to October 2, 2016

Don lost his battle to medullary thyroid cancer on October 2 with his wife by his side in Thousand Oaks, CA after a courageous fight since 2003. Don (AKA Donnie & Cotton) fought his battle with the same grace, dignity, humor, courage and glass half full optimism with which he lived his 81 years.

He was born in Hollywood California and moved with his family to Murfreesboro Tennessee where he lived from 5th grade to first year college, attending the University of Tennessee. He moved back to Southern California with his family in 1953.

Don received his BS in Business Administration from UCLA in 1959 and completed his MBA at CSUN. He remained a Bruin fan for the rest of his life.

Don worked at many Southern Cal aerospace companies including Collins Radio, Hughes Helicopters, and Litton Data Systems ultimately retiring from a long and successful career at Rocketdyne in 1992 as a Contract Pricing Manager. He had a special gift for motivating his staff and enjoyed being on the front line of government contract negotiations.

In his retirement, Don loved doing crosswords, Sudoku's and Cryptoquip puzzles. He crafted over 100 award winning "Harris Cellars" wines. He also enjoyed playing three weekly rounds of golf with his buddies at Los Robles Greens, Elkins, Simi Hills and other courses around So Cal. Don loved jazz music, watching College basketball, PGA golf tournaments and Fox News and Business channels. He traveled to over 48 countries with his wife, Suzana, finding his ultimate favorite being the four African photo safaris in Kenya, Tanzania, Botswana, Zimbabwe and South Africa. Having the spirit of adventure Don also went skydiving in 2010 (see Don "Dan Harris skydive" on YouTube).

Friends and family will miss his sharp mind, humor, quick wit and his generosity and kindness. Don is survived by his wife Suzana (Campo) of 34 years, sons Stan and Phil (Lisa), granddaughters Michelle and Erin Briscoe Clarke, daughter Karen Glatzer and beloved pet Lhasa Apso "Flower", sister in law Sandra Harris Jensen and nieces Cyndee Swanson and Lisa Jensen. He also leaves behind his entire extended family, friends and golf buddies Jim Ciana, Bob Davis and many more.

In lieu of flowers or gifts the family requests donations be made to the Thyroid Cancer Association (THYCA), the Cancer Support Community Cancer Support Community Valley/Ventura/Santa Barbara, Smile Train, Shriners Hospitals or a charity of your choice.

Sunday, November 20th

Noon - 4PM

668 Lynwood Street

Thousand Oaks, CA 91360

805-492-0675 / 844-0675

No RSVP necessary

Please bring your stories and memories etc.

Looking forward to seeing you all, Suzana

PUMPKIN PIEROGIES

OCTOBER RECIPE WINNER—RUTH GOMEZ

Prep time: 15 min

Heat oven to 350 degrees F

2 25 oz. jars Trader Joe's Autumnal Harvest Pasta Sauce

1 48 oz. pkg. Peter & Pat's Potato 4 Cheese Pierogies (Costco)

1/2 12 oz. pkg. Trader Joe's Shredded Cheese Blend Swiss & Gruyere

Coconut Oil Spray (Trader Joe's)

Spray bottom of 8 1/2 x 13 1/2 casserole dish with coconut oil. Arrange pierogies in dish. Pour 1 1/2 jars of pasta sauce over pierogies, covering all. Arrange cheese on top. Bake 55 min uncovered in oven. Allow to set up 30 min before serving.

Jason Pepper of Hanna Instruments giving us a great talk on wine making techniques at the October meeting! Great meeting!

Thank You Hanna Instruments!



Jon Umhey obtaining free run juice from White Hawk Syrah grapes and Lynda Lo-Hill building upper body muscle.



Dinner Meeting Protocol



DUES: Everyone attending should be a fully paid member of CellarMasters. Please make sure to pay your dues.

GUESTS are welcomed as an introduction to our club.

POT LUCK means everyone is expected to bring a dish to share.

GREEN dining is bringing your own plates, glasses, and utensils. We have emergency supplies only.

WINE is meant to be shared. Please bring a bottle along and share it.

ATTENTION given to our speaker is a sign of respect.

WELCOME new people by learning their names. Ask them to join you.

CLEAN UP is everyone's job. Don't leave without doing your share. **RESPONSIBILITY** means drinking sensibly.



Visit our Sponsor

The Home Beer/Wine/Cheesemaking Shop,

serving the discerning winemaker since 1972.

- ◆ ITALIAN/GERMAN WINEMAKING EQUIPMENT. Due early August. Guarantee your needs by ordering now. Great prices and Free Shipping to The Shop! Call to place your order (818-884-8586). 50% deposit. Complete listing at:
www.homebeerwinecheese.com/grapeprocessingequipment%2012.htm
- ◆ 10% Discount to paid up members, on most items.
- ◆ "FOR WINE GEEKS ONLY"
www.homebeerwinecheese.com/WINE%20GEEK%20ARTICLES.htm
- ◆ THE SHOP WEB-SITE: www.homebeerwinecheese.com
- ◆ EVERY WEEKEND, Taste the Best of Locally Grown/Made Wines:
www.camarillocustomcrush.com
- ◆ LOTS OF LOCAL WINERIES/WINE BARS/BREWERIES TO ENJOY:
www.venturacountywinetrail.com
- ◆ HANDY CELLAR WORK CHARTS AND CALCULATORS:
<http://www.homebeerwinecheese.com/wine.htm>
- ◆ July 4th - Posting /Prices/Ordering for Grape Harvest 2016:
<http://www.homebeerwinecheese.com/wine.htm>

The CellarMasters Home Wine Club is a volunteer organization dedicated to promoting the art and science of home winemaking. We provide a forum for the exchange of information on winemaking methods and personal experiences.

Monthly meetings are normally held the first Thursday evening of the month at the "Home Beer, Wine and Cheese Making Shop" (our sponsor) in Woodland Hills, California. CellarMasters is the sole sponsor of the annual U.S. Amateur Winemaking Competition.

This is the official CellarMasters newsletter. Annual subscriptions are complimentary with CellarMasters membership. We attempt to publish monthly but harvest, bottling, and/or purely educational wine-tasting may well deter us.

CellarMasters Membership and Paying your dues

Whether you're joining the club for the first time or renewing your membership please visit our web site where you can pay your dues online via a credit card or PayPal.

Our web site address is: <http://cellarmastersla.org/>

The link to paying for your membership via PayPal is <http://cellarmastersla.org/cellarmasters-membership/>

Dues are \$40/year if you live in the state of California and \$30/year if you live out of state. And includes all these benefits:

- ◆ A yearly subscription to [Winemaker Magazine](#) digital and print versions. A \$30 value!
- ◆ Our monthly club newsletter filled with details of club events, winemaking tips, and all sorts of wine related happenings.
- ◆ Invitations to club events and seminars, such as our judging clinic, vine pruning clinic, and home wine-makers' home cellar tour.

- ◆ Discounts on club sponsored wine tastings, wine country bus tours, winemaker-themed dinners, and other special events held throughout the year.
- ◆ Up to a 10% discount on supplies purchased from our club sponsor, the [Home Wine, Beer, and Cheesemaking Shop](#) in Woodland Hills.
- ◆ And, though it hardly needs mentioning, personal help and advice from fellow Cellarmasters, many of them award-winning wine makers.

If you are adverse to paying on the web you may send a check to our treasure at:

Bruce Kasson
11110 Zelzah Avenue
Granada Hills, CA 91344

You can download the form and send in a check:
<http://cellarmastersla.org/contact-us/membership-form/>